

CLAIMS

What is claimed is:

1. An edible film having at least two distinct regions, wherein at least one region comprises a first composition that is different from at least one other region.
2. The film of claim 1, wherein the first composition comprises at least a first functional component.
3. The film of claim 2, wherein at least one other region comprises a second composition comprising at least a second functional component.
4. The film of claim 1, wherein at least one region comprises at least a first and a second functional component.
5. The film of claim 1, wherein the regions are indicated by visual cues.
6. The film of claim 5, wherein the visual cues comprise color inclusions, color swirls, or color regions.
7. The film of claim 2, wherein the first functional component is selected from the group consisting of hydration agent, refreshment agent, heating agent, comfort agents, breath masking agent, flavor masking agent, tartar reducing agent, plaque reducing agent, plaque disclosing agent pharmaceutical agent and nutraceutical agent.
8. The film of claim 3, wherein the first and second functional components are selected from the group consisting of hydration agent, refreshment agent, heating agent, comfort agents, breath masking agent, flavor masking agent, tartar reducing agent, plaque reducing agent, plaque disclosing agent, pharmaceutical agent and nutraceutical agent.
9. The film of claim 8, wherein the hydration agent is an acidulent selected from the group consisting of citric acid, malic acid, succinic acid, adipic acid, tartaric acid, acetic acid, and lactic acid.
10. The film of claim 9, wherein the hydration agent is a combination of citric acid, malic acid and succinic acid.

11. The film of claim 8, wherein the refreshment agent is selected from the group consisting of L-menthol, N-ethyl-p-methane-3-carboxamide, N,2,3-trimethyl-2-isopropyl butanamide, monomethyl succinate, Cooler II, Cooler V, Physcool, and Intensate 000379.
12. A method of preparing an edible film having at least two distinct regions indicated by a color swirl, the method comprising the steps of:
 - mixing at least one water soluble polymer, a first component and a first coloring agent to form a first homogenous mixture;
 - mixing at least one water soluble polymer, a second component and a second coloring agent to form a second homogenous mixture;
 - casting the first homogenous mixture to form a film;
 - drizzling the second homogenous mixture onto the film;
 - smearing the second homogenous mixture with the first homogenous mixture to form a film having at least two distinct regions indicated by the color swirl of the first and second homogenous mixtures;
 - drying the film; and
 - cutting the film into film strips.
13. A method of preparing an edible film having at least two distinct regions indicated by color regions, the method comprising the steps of:
 - mixing at least one water soluble polymer and a first component to form a first homogenous mixture;
 - mixing a second component and a coloring agent to form a second homogenous mixture;
 - casting the first homogenous mixture to form a film;
 - depositing the second homogenous mixture onto the film;

drying the film, wherein the dried film contains at least two regions as indicated by colored regions of the first and second homogenous mixtures; and

cutting the film into film strips.

14. The method of claim 13, wherein depositing comprises printing or spraying.
15. The method of claim 13, wherein a second coloring agent is added to the first homogenous mixture.
16. The method of claim 13 further comprising mixing at least one water soluble polymer with the second component and coloring agent to form the second homogenous mixture.
17. An edible glitter composition for delivery of at least two components which is rapidly dissolved in the oral cavity, wherein the glitter comprises a first component and a second component.
18. The composition of claim 17, wherein the first and second component are a functional components.
19. The composition of claim 17, wherein the functional component is selected from the group consisting of hydration agent, refreshment agent, heating agent, comfort agent, breath masking agent, flavor masking agent, tartar reducing agent, plaque reducing agent, pharmaceutical agent and nutraceutical agent.
20. The composition of claim 17, wherein a non-functional component is a flavoring agent or a coloring agent.